

# BAR TUTTO

PRIVATE EVENTS PACKAGE

**day off**  
GROUP

# WELCOME TO BAR TUTTO

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Bar Tutto is an all-day Italian café offering quick grab-and-go options at the café counter and full-service breakfast, lunch, and dinner with brunch on the weekends in the main dining room. Inspired by the lively wine bars and restaurants that line Italy's timeless piazzas, it's a place for an early morning espresso, a midday work lunch, or a spirited evening over dinner and late-night spritzes with friends.

The space is rich and storied—exposed brick, walnut millwork, vintage rugs, and Italian antiques lend warmth and character to the dining room, while an open kitchen and custom wood-fired grill invite guests to be fully immersed in the rhythm and spirit of the café, bar, and restaurant experience. Beyond the doors, a patio framed by a one-acre park and aglow with strands of twinkling lights evokes the enduring charm of a classic Italian piazza.



# EVENT OFFERINGS

## Café

### CAPACITY

32 Seated/50 Reception Style

### SERVICE

Seated Dinner/Reception Style

### PRIVACY

Semi-Private

### AUDIO/VISUAL

Not Available

## Dining Room

### CAPACITY

65 Seated/80 Reception Style

### SERVICE

Seated Dinner/Reception Style

### PRIVACY

Semi-Private

### AUDIO/VISUAL

Not Available

## Full-Restaurant Buyout

### CAPACITY

100 Seated/150 Reception Style

### SERVICE

Seated Dinner/Reception Style

### PRIVACY

Private

### AUDIO/VISUAL

Available Upon Request

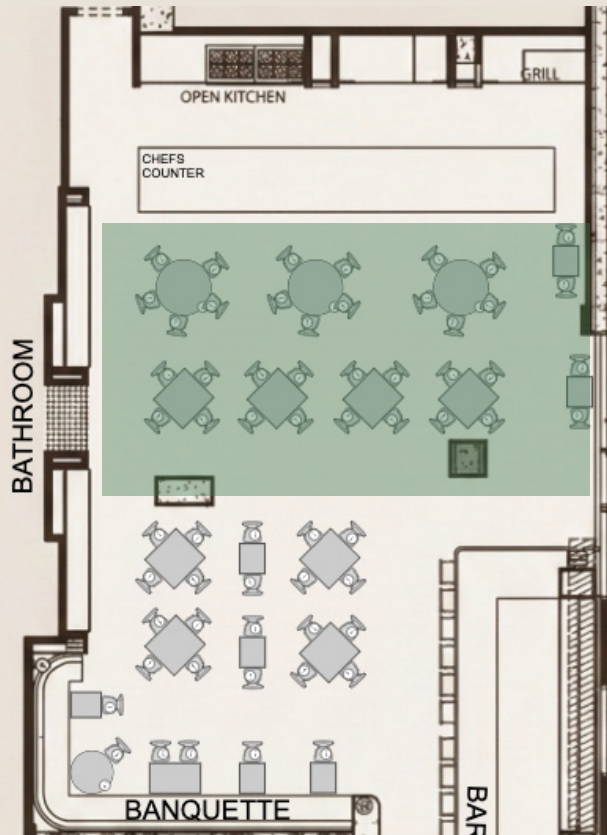


# North Dining Room

CAPACITY  
34 Seated

AUDIO/VISUAL  
Not Available

FLOOR PLAN EXAMPLE



34 Guests

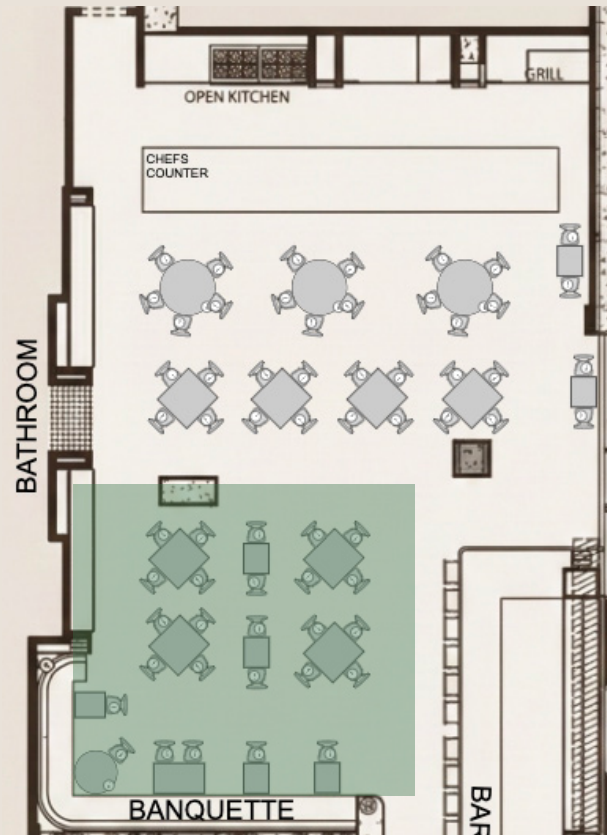
Reserved seating area

# South Dining Room

CAPACITY  
32 Seated/40 Reception

AUDIO/VISUAL  
Not Available

FLOOR PLAN EXAMPLE



32 Guests

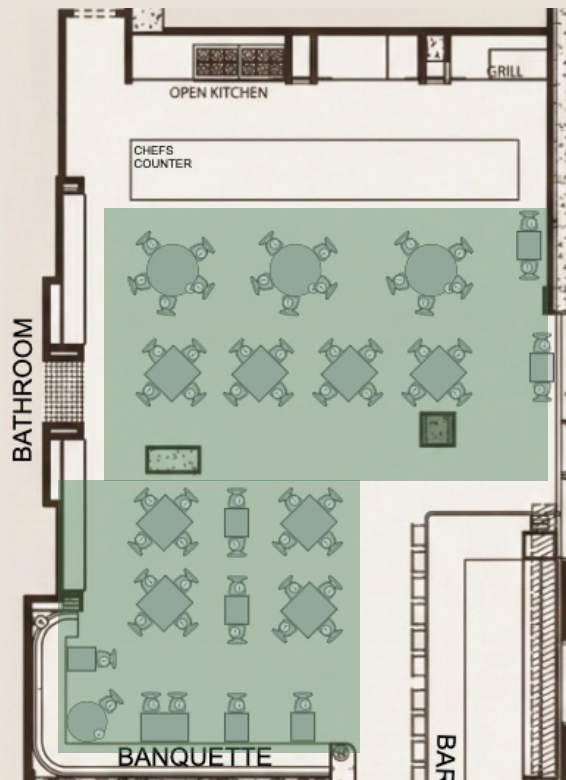
Reserved seating area

# Full Dining Room

CAPACITY  
65 Seated/80 Reception

AUDIO/VISUAL  
Not Available

FLOOR PLAN EXAMPLE



65 Guests

Reserved seating area

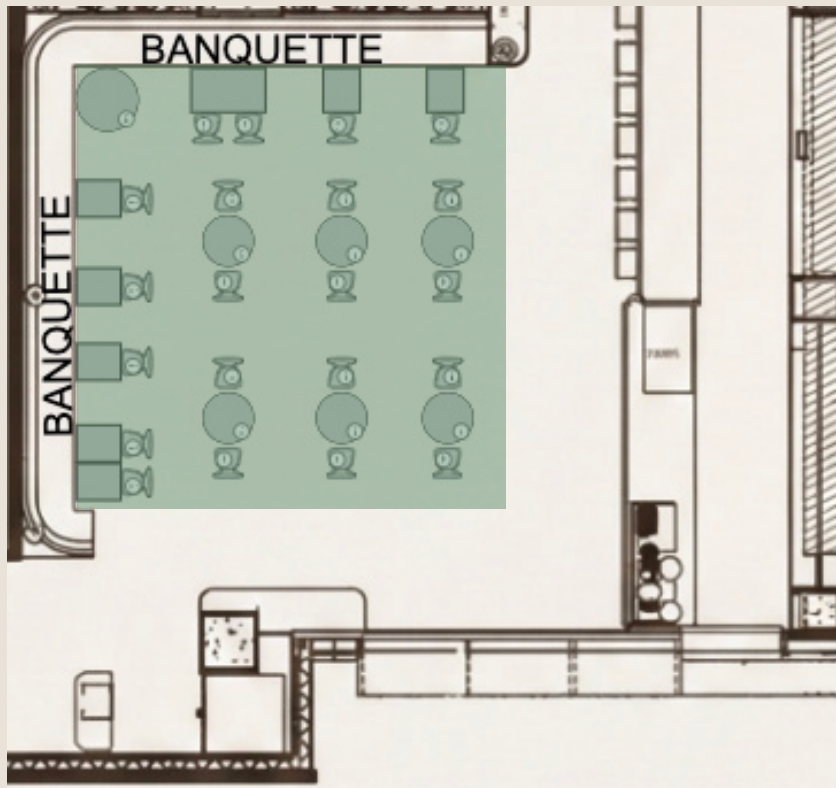


# Café


CAPACITY  
32 Seated/40 Reception

AUDIO/VISUAL  
Not Available

FLOOR PLAN EXAMPLE



32 Guests

 Reserved seating area

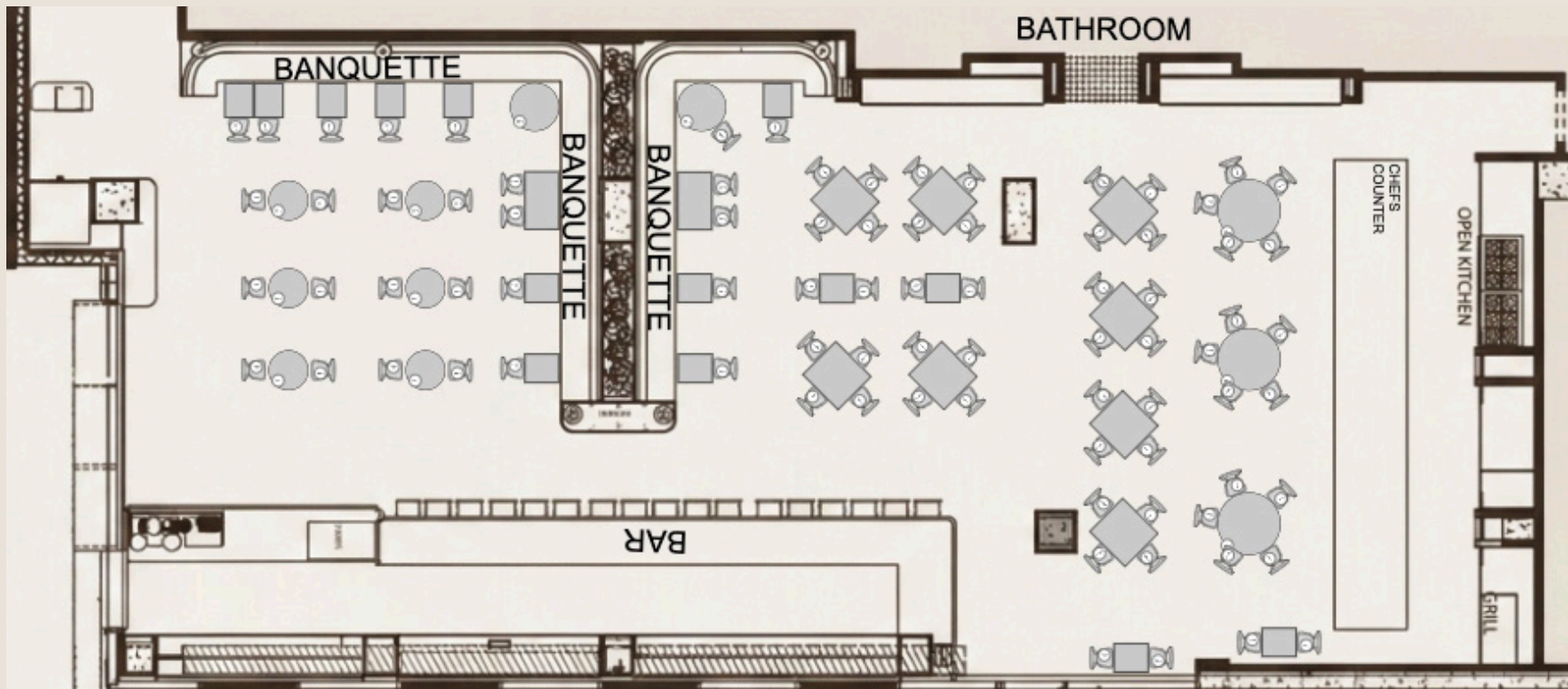


# Full-Restaurant Buyout

CAPACITY  
100 Seated/150 Reception Style

AUDIO/VISUAL  
Not Available

FLOOR PLAN EXAMPLE





# BRUNCH OFFERINGS

SATURDAY & SUNDAY, 8:00 AM - 2:00PM

## CHOICE OF BRUNCH MENU

**\$45 PER PERSON**

### ENTRÉE OPTIONS (CHOOSE 3 FOR CHOICE OF)

**Prosciutto Cotto Omelette** mozzarella, chives

**Omelette** mushroom, spinach, parmigiano fonduta

**Classic Benedict** house ham, hollandaise, poached eggs

**Tutto Bennie** sausage, mushroom, tigelle

**Pancake** whipped butter, maple syrup

**Tutto Breakfast** 2 eggs, bacon, hashbrown, tigelle

**Hash** lamb sausage, two eggs, sweet pepper, pecorino

**Prosciutto Cotto** whipped butter, b&b pickles

**Mortadella Sandwich** garlic aioli, provolone piccante, arugula

**Porchetta Schiacciata** salsa verde, pickled red onion, calabrian chili aioli

**BT Burger** provolone piccante, smoked onion, mustard pickles, garlic aioli

**Spinach Artichoke Panino** mozzarella, sourdough

**Rigatoni** guanciale, pecorino, black pepper

**Fusilli** pesto, parmesan, basil

**Tortellini in Brodo** mortadella, parmesan brodo

### SIDE OPTIONS (CHOOSE 2 FOR CHOICE OF)

**Side of Fruit** | **White Cheddar Biscuit with Whipped Butter**

**Tigelle with Jam** | **Hashbrown** | **Fries** | **Chicken Sausage**

**Breakfast Sausage** | **Ham** | **Bacon**

### PASTRIES (CHOOSE 2 FOR CHOICE OF)

**Croissant** | **Almond Croissant** | **Prosciutto Parmesan Croissant**

**Banana Cruffin** | **Coconut Cruffin** | **Pistachio Bombolini**

**Berry Bombolini** | **Chocolate Bombolini** | **Cake Donut**

**Pistachio Butter & Jam Croissant** | **Mushroom, Egg, Spinach Panzerotti**

**Occhetti Cookie** | **Chocolate Chip Cookie** | **Almond Cherry Danish**

**Chocolate Caramel Tart** | **Rhubarb Tart** | **Kouign Amann**

## SHARED BRUNCH MENU

**\$40 PER PERSON**

### FIRST COURSE OPTIONS (CHOOSE 3 FOR THE TABLE TO SHARE)

**Lolla Rossa Salad** pecorino sardo, white balsamic vinaigrette, pistachio

**Antipasti Salad** little gem, castelfranco, soppressata, provolone piccante, peperoncino vinaigrette

**Roasted Carrot Salad** broccolini, date vinaigrette, pistachio, orzo, burrata

**Asparagus** pecorino aioli, pickled spring onion, breadcrumbs

**Salami e Formaggi** coppa, nostrano, provolone piccante, gorgonzola dolce, pear mostarda, sourdough

**Pancake** whipped butter, maple syrup

**Cornetto Bread Pudding** crème anglaise, blood orange

### SECOND COURSE OPTIONS (CHOOSE 3 FOR THE TABLE TO SHARE)

**BT Burger** provolone piccante, smoked onion, mustard pickles, garlic aioli

**Porchetta Schiacciata** salsa verde, pickled red onion, calabrian chili aioli

**Mortadella Sandwich** garlic aioli, provolone piccante, arugula

**Prosciutto Cotto** whipped butter, b&b pickles

**Spinach Artichoke Panino** mozzarella, sourdough

**Fusilli** pesto, parmesan, basil

**Rigatoni** guanciale, pecorino, black pepper

**Tortellini in Brodo** mortadella, parmesan brodo

**Prosciutto Cotto Omelette** mozzarella, chives

**Omelette** mushroom, spinach, parmigiano fonduta

**Classic Benedict** house ham, hollandaise, poached eggs

**Tutto Bennie** sausage, mushroom, tigelle

**Tutto Breakfast** 2 eggs, bacon, hashbrown, tigelle

**Hash** lamb sausage, two eggs, sweet pepper, pecorino

### SIDES AND PASTRIES AVAILABLE AT AN À LA CARTE PRICE

*Additional menu selections may be added for an additional charge per guest. Prices do not include sales tax, gratuity, or event fees. All prices are subject to change and all menu items are subject to seasonal availability. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# LUNCH AND DINNER OFFERINGS

LUNCH MONDAY-FRIDAY, 11:30AM - 2:00PM  
DINNER DAILY, 4:30PM - 10:00PM

## CHOICE OF LUNCH MENU

**\$55 PER PERSON**

### FIRST COURSE (CHOOSE 3 FOR CHOICE OF)

**Lolla Rossa Salad** pecorino sardo, white balsamic vinaigrette, pistachio  
**Antipasti Salad** little gem, castelfranco, soppressata, provolone piccante, peperoncino vinaigrette  
**Roasted Carrot Salad** broccolini, date vinaigrette, pistachio, orzo, burrata  
**Asparagus** pecorino aioli, pickled spring onion, breadcrumbs  
**Tuscan White Bean Soup** tomato, kale, sausage

### SECOND COURSE (CHOOSE 3 FOR CHOICE OF)

**BT Burger** provolone picante, smoked onion, mustard pickles, garlic aioli  
**Porchetta Schiacciata** salsa verde, pickled red onion, calabrian chili aioli  
**Mortadella Sandwich** garlic aioli, provolone piccante, arugula  
**Prosciutto Cotto** whipped butter, b&b pickles  
**Spinach Artichoke Panino** mozzarella, sourdough  
**Fusilli pesto**, parmesan, basil  
**Rigatoni guanciale**, pecorino, black pepper  
**Tortellini in Brodo** mortadella, parmesan brodo

PASTRIES (CHOOSE 2 FOR CHOICE OF | SEE BELOW)

## SHARED LUNCH MENU

**\$50 PER PERSON**

### FIRST COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)

**Lolla Rossa Salad** pecorino sardo, white balsamic vinaigrette, pistachio  
**Antipasti Salad** little gem, castelfranco, soppressata, provolone piccante, peperoncino vinaigrette  
**Roasted Carrot Salad** broccolini, date vinaigrette, pistachio, orzo, burrata  
**Asparagus** pecorino aioli, pickled spring onion, breadcrumbs  
**Salami e Formaggi** coppa, nostrano, provolone picante, gorgonzola dolce, pear mostarda, sourdough

### SECOND COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)

**BT Burger** provolone picante, smoked onion, mustard pickles, garlic aioli  
**Porchetta Schiacciata** salsa verde, pickled red onion, calabrian chili aioli  
**Mortadella Sandwich** garlic aioli, provolone piccante, arugula  
**Prosciutto Cotto** whipped butter, b&b pickles  
**Spinach Artichoke Panino** mozzarella, sourdough  
**Fusilli pesto**, parmesan, basil  
**Rigatoni guanciale**, pecorino, black pepper  
**Tortellini in Brodo** mortadella, parmesan brodo

PASTRIES (CHOOSE 2 FOR THE TABLE TO SHARE | SEE BELOW)

## PASTRIES TO SHARE

**Croissant** | **Almond Croissant** | **Prosciutto Parmesan Croissant** | **Banana Cruffin** | **Coconut Cruffin**  
**Pistachio Bombolini** | **Berry Bombolini** | **Chocolate Bombolini** | **Cake Donut** | **Pistachio Butter & Jam**  
**Croissant** | **Mushroom, Egg, Spinach Panzerotti** | **Occhetti Cookie** | **Chocolate Chip Cookie**  
**Almond Cherry Danish** **Chocolate Caramel Tart** | **Rhubarb Tart**

*Additional menu selections may be added for an additional charge per guest. Prices do not include sales tax, gratuity, or event fees. All prices are subject to change and all menu items are subject to seasonal availability. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## SHARED DINNER MENU

**\$100 PER PERSON**

### FIRST COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)

**Lolla Rossa Salad** pecorino sardo, white balsamic vinaigrette, pistachio  
**Antipasti Salad** little gem, castelfranco, soppressata, provolone piccante, peperoncino vinagrette  
**Roasted Carrot Salad** broccolini, date vinaigrette, pistachio, orzo, burrata  
**Asparagus** pecorino aioli, pickled spring onion, breadcrumbs  
**Salami e Formaggi** coppa, nostrano, provolone picante, gorgonzola dolce, pear mostarda, sourdough

### SECOND COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)

**Bufala Mozzarella Crostino** sunflower seeds, strawberry, balsamic  
**Anchovy Crostino** whipped butter, pickled fennel  
**Fava Crostino** whipped ricotta, pickled shallot, pecorino romano  
**Sausage and Mushroom Crostino** parmesan, black pepper  
**Radiatore** fennel sausage, broccolini, provolone picante  
**Farro Spaghetti** garlic, anchovy, chile  
**Bucatini** lobster, calabrian chili, mascarpone, snow peas (+\$4pp)  
**Rigatoni guanciale**, pecorino, black pepper  
**Fusilli pesto**, parmesan, basil

### THIRD COURSE (CHOOSE 3 FOR THE TABLE TO SHARE)

**Half Chicken** whipped potato, madeira jus  
**Black Cod** morels, artichokes, spring onion butter  
**Bavette Steak** ramp beurre blanc, green garlic, smoked garlic aioli  
**Pork Shank** apples, polenta, cider jus  
**Prawns** calabrian chili, garlic butter (+\$7pp)

### FOURTH COURSE (CHOOSE 2 FOR THE TABLE TO SHARE)

**Toffee Cheesecake** toffee sauce, chocolate crumb  
**Carrot Cake** white chocolate ganache, salted caramel



# BEVERAGE PACKAGES

(BEVERAGES ON CONSUMPTION AVAILABLE)

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## BEER & WINE

Includes select imported and domestic beers, select wines, soft drinks, and tea. Red Bull not included.

2 Hour Package – \$40pp

3 Hour Package – \$50pp

4 Hour Package – \$60pp

## STANDARD BAR

Includes four craft cocktails, select well spirits, select imported and domestic beers, select wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package – \$50pp

3 Hour Package – \$60pp

4 Hour Package – \$70pp

## \*PREMIUM BAR

Includes six craft cocktails, select premium spirits, select imported and domestic beers, select premium wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package – \$60pp

3 Hour Package – \$70pp

4 Hour Package – \$80pp

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## Upgrades

### SPARKLING TOAST

Celebrate the evening with a toast. Let our in-house sommelier pick the perfect celebratory sparkles for your celebration.

Standard Celebratory Sparkles – \$10pp

Premium Celebratory Sparkles – \$20pp

### PRE-SELECTED WINE

Pre-select your dinner wine from our extensive wine list prior to your arrival and let us take care of the rest. All prices are per bottle. Please ask your event coordinator for more details.

## BEER

Rotating bottled selection. Please ask your event coordinator for current offerings.

## WINE

Rotating seasonal selection. Please ask your event coordinator for current standard and premium offerings.

## SPIRITS

Tito's Vodka  
Citadelle Gin  
Flor De Cana Rum  
Four Roses Bourbon  
Real Del Valle Blanco Tequila  
Divino Mezcal  
\*Ketel Vodka  
\*Tanqueray Gin  
\*Probitas Rum  
\*Maker's Mark Bourbon  
\*Ocho Blanco Tequila  
\*Divino Mezcal

## SPECIALTY COCKTAILS

SAPORITO EVOO-Infused Vodka, Chamberyzette, Tomato Water, Basil Eau de Vie

TUTTO MARGARITA Real del Valle Reposado, Amaro Montenegro, Amaro Amara, Fig, Agave, Lime

VERBENA SPRITZ Citadelle Gin, Matchbook Peach Amaro, Lemon Verbena, Prosecco

FERNET SPRITZ Fred Jerbis Fernet, Elderflower, Grapefruit, Coke

\*ESPRESSO MARTINI Vodka, Espresso, Averna, Cardamom, Honey

\*NEGRONI TROPICALE Bordiga Gin, Dry Sherry, Campari, Tropical Fruit

*\*Indicates selection is part of the premium bar package.*

*All packages are priced per person. Prices do not include sales tax or gratuity. All prices are subject to change.*

# BAR TUTTO

1110 W Carroll Ave, Chicago, IL 60607  
(312) 463-4303 | [www.bartuttochicago.com](http://www.bartuttochicago.com)

**day off**  
GROUP

IIB IIL W IID  
— STEAKHOUSE —

*rose mary il Carciofo*

**BAR TUTTO**